GB-IE

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INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

INSTRUCTIONS FOR THE INSTALLER: *these instructions are intended for the* ***qualified technician*** *who must perform the installation, put it into operation and test the appliance.*

1. INSTRUCTIONS FOR USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB.
WE URGE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE APPLIANCE.
INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**; ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.

DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SELECTIVE WASTE COLLECTION CENTRE.

WHEN DISPOSING OF THE APPLIANCE IT MUST BE TAKEN TO A SELECTIVE WASTE COLLECTION CENTRE.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.

THIS APPLIANCE IS DESIGNED FOR COOKING FOOD AND IT SHALL NOT BE USED AS A SPACE HEATER.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION UNDER THE CASING.
THE PLATE MUST NOT BE REMOVED.

2. INSTRUCTIONS FOR DISPOSAL – OUR ENVIRONMENTAL CARE

Our product's packing is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packing correctly. Find the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.
Do not throw the packing or any part of it away. They can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.
Important: hand over your appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal means intelligent recycling of valuable materials.

It is also necessary to cut the interconnecting cable to the power supply network, removing it along with the plug.

3. SAFETY INSTRUCTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR REGULAR INSTALLERS GUARANTEE A SATISFACTORY JOB.
GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

IT IS OBLIGATORY FOR ALL ELECTRICAL SYSTEMS TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE ELECTRICITY SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

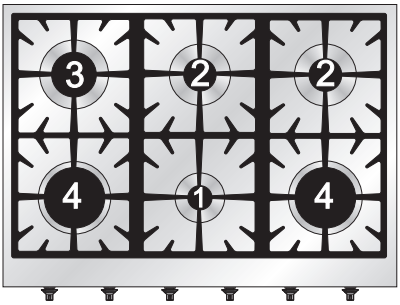
THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.

ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE 0 (OFF) POSITION WHEN YOU FINISH USING THE APPLIANCE.

The manufacturer declines all responsibility for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance or by the use of non-original spares.

4. KNOW YOUR APPLIANCE



1	Auxiliary Burner (AUX)
2	Semi-rapid Burner (SR)
3	Rapid Burner (R)
4	Ultra-rapid Burner (URP)

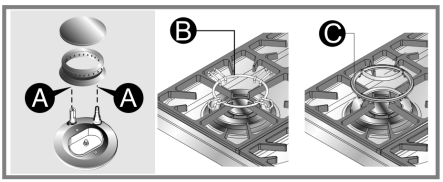
5. USING THE HOB

5.1 Gas hob

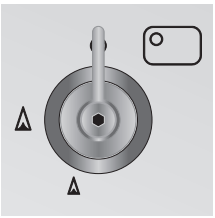
*Before lighting the hob burners, check that the flame-spreader crowns are correctly in place with their respective burner caps, making sure that the holes **A** in the flame-spreaders are aligned with the plugs and thermocouples.*

Before using the electric plates or the barbecue (if included) for the first time, pre-heat them to the maximum temperature long enough to burn off any manufacturing oily residues which could give the food a bad smell.

*The pan stand **B** is for use with woks. To prevent damage to the cooker hob, it comes complete with a raised pan stand **C.** This must be placed under pans with a diameter bigger than those indicated in the table in point "5.3 Pan diameters". **The pan stand C must never be used on the ultra-rapid burner.***



The burner controlled by each knob is shown next to the knob. The appliance is equipped with an electrical ignition device. Simply press the knob and turn it counterclockwise to the maximum flame symbol, until the burner lights. If it does not light in the first 15 seconds, position the knob on 0 and wait at least 60 seconds before trying to light it again.



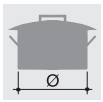
On valved models, once the burner is lit, keep the knob pressed for a few seconds to give the thermocouple time to heat up. The burner may go out when the knob is released: in this case, the thermocouple has not heated up sufficiently. Wait a few moments and repeat the operation keeping the knob pressed for a longer time. This is not necessary on burners that are not equipped with thermocouple. Once the burner is lit, the flame can be adjusted as needed. Always check that the control knobs are in the ○ (off) position when you finish using the hob.

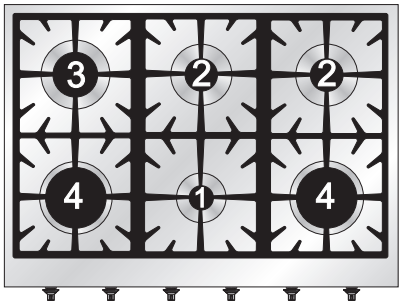
If the burners should go out accidentally, after about 20 seconds a safety device will be tripped, cutting off the gas supply, even if the gas tap is open. In this case, turn the knob to the OFF position and wait at least 60 seconds before trying to light the burner again.

5.2 Practical tips for using the burners

For better burner efficiency and to minimise gas consumption, use pans with a flat, smooth base and a lid that have a suitable size for the burner, thus avoiding that the flames reach the sides of the pan (see point "5.3 Pan diameters"). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over.
To prevent burns or damage to the hob during cooking, all pans or griddle plates must be placed inside the perimeter of the hob.
Take the greatest care when using fats or oils since they may catch fire if overheated.

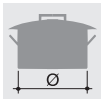
5.3 Pan diameters





BURNERS		MIN. AND MAX. Ø (IN CM)
1	Auxiliary	12 - 14
2	Semi rapid	16 - 20
3	Rapid	18 - 24
4	Ultra-rapid	20 - 26

The following are the diameters of the pans that can be used with the raised pan stand:



BURNERS		MIN. AND MAX. Ø (IN CM)
1	Auxiliary	16 - 24
2	Rapid	26 - 28

If you have the Tepanyaki plate (optional extra) never use it on the ultra-rapid burner for any reason.

Warning:
*At the end of cooking using pans with aluminium bases you may find white residues on the **cast iron pan stands**. These residues are usually caused by the pan base rubbing against the pan stand and are difficult to remove with normal cleaning. Using abrasive or excessively aggressive products to clean the pan stand could damage its enamel surface.*

6. CLEANING AND MAINTENANCE

NEVER USE A JET OF STEAM FOR CLEANING THE APPLIANCE.

Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

6.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

6.1.1 Ordinary daily cleaning

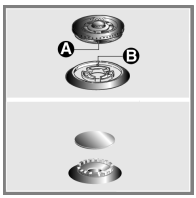
To clean and preserve the stainless steel surfaces, use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

6.1.2 Food stains or residues

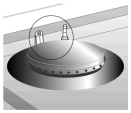
Do not use metallic sponges or sharp scrapers: they will damage the surface. Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary. Rinse thoroughly and dry with a soft cloth or deerskin.

6.2 Cleaning the gas components

For easier cleaning the pan stands, burner caps, flame spreader crowns and burners can all be removed; wash them with warm water and a non-abrasive detergent making sure to remove any encrustation and wait until they are **perfectly dry**. Replace the burner caps on their corresponding crowns, making sure that the slots **A** are centred with the burner pins **B**.



For correct operation the igniters and thermocouples must always be perfectly clean. Check them frequently and clean them with a damp cloth if necessary. Remove any dry residues with a wooden toothpick or a needle.



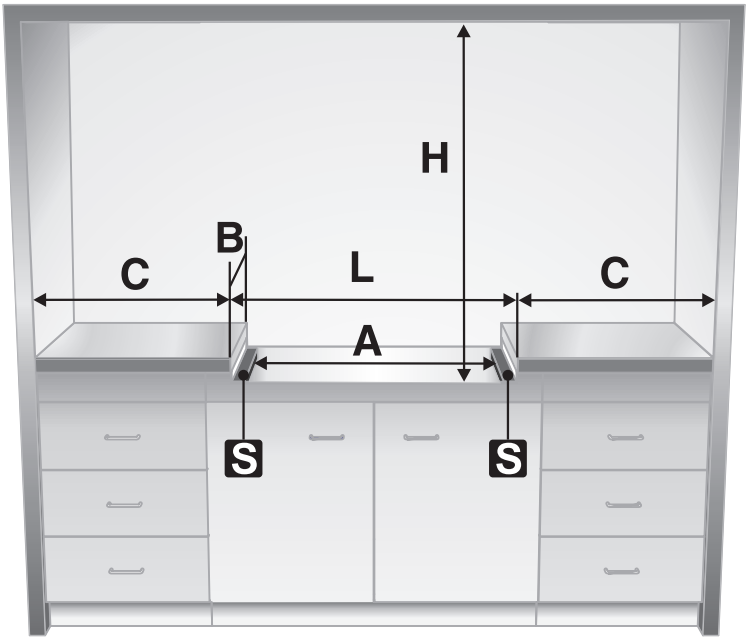
7. INSTALLING THE APPLIANCE

7.1 Positioning

*This is a class 1 (**B2**) and 3 (**A**, **B1**)appliance.*
The following operation requires building and/or carpentry work, therefore it must be carried out by a skilled technician.
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

7.2 Heights for type A installation (empty base)

A

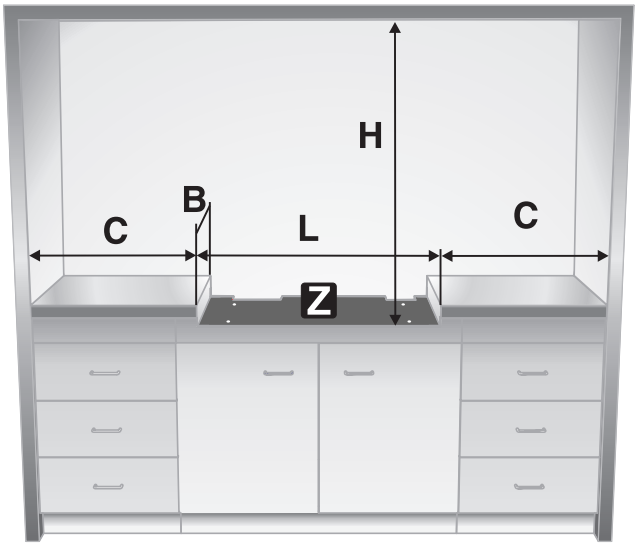


DISTANCES	A	B	C	L	H
MINIMUM	866 mm	630 mm	50 mm	904 mm	750 mm
MAXIMUM	866 mm	650 mm	-	-	-

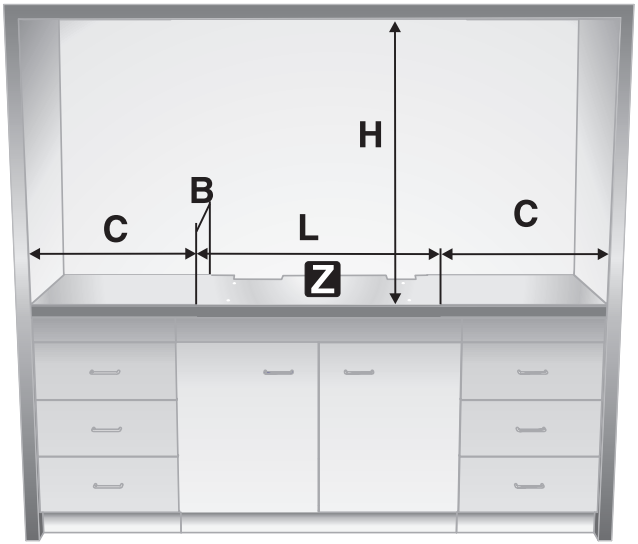
The supporting strips **S** must be of the appropriate size and secured to the base in order to support the weight of the product and its use.

7.3 Heights for type B installation (full base)

B_1



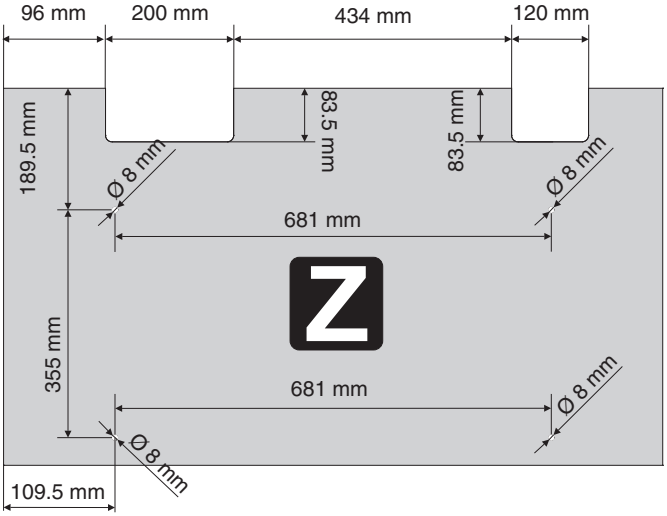
B_2



DISTANCES	B	C	L	H
MINIMUM	630 mm	50 mm	904 mm	750 mm
MAXIMUM	650 mm	-	-	-

7.3.1 Supporting base

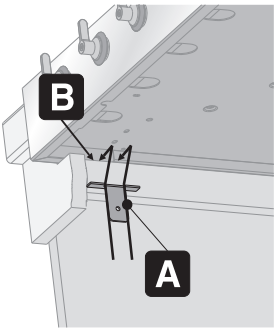
Make two openings in the rear part of the base as described in the figure below. The left opening must be used for gas connections, and the right one for electrical connections. Before securing the hob to the supporting base, make 4 holes 8mm in diameter at the indicated points through which the screws will pass that are to be secured into the rivets in the bottom part of the product.



The interaxes of the holes and the dimensions of the openings refer to a hob installed against the back wall.

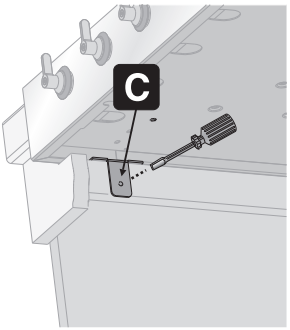
7.4 Mounting for type A installations

Once the hob is correctly positioned in its support, place the brackets (**A**) over the bottom part of the product (**B**). Attachment requires 2 brackets for each side of the hob.



1)

Secure the brackets to the walls of the base by screwing the supplied screws through the appropriate holes (**C**). These operations will guarantee that the entire product is mounted in a stable way.

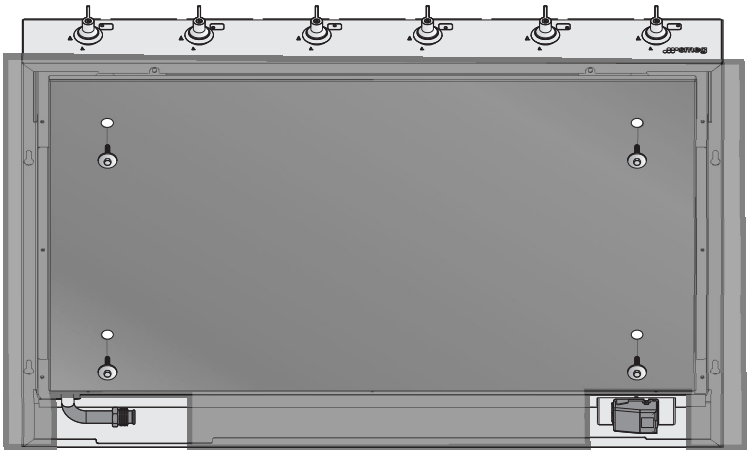


2)

Important: for fixing the product, use the supplied brackets in all the fixing points.

7.5 Mounting for type B installations

Once the hob is correctly positioned on the supporting base, complete the mounting by tightening the product using the 4 supplied metric screws, by screwing them through the 8mm Ø holes made before installation. Make sure that the holes on the structure are centred with those on the bottom of the product.



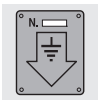
Important: other types of installation are possible if supervised by the manufacturer.

Important: for fixing this product to the support structure, you are advised not to use mechanical or electrical screwdrivers and to exert moderate pressure by hand on the mounting parts.

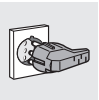
If this product is installed over an oven, the oven must have a cooling fan.

7.6 Electrical connection

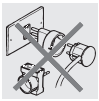
Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing.
Do not remove this plate for any reason.



The appliance must be connected to earth in compliance with electrical system safety regulations.



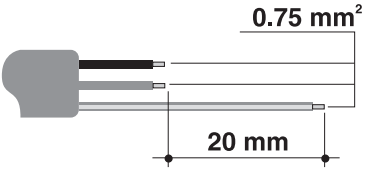
If a fixed connection is being used, fit the power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm**, in an easily accessible position close to the appliance.



If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and burns.

Operation at 220-240 V~: *use an H05V2V2-F type three-core cable (3 x 0.75 mm^2)*

The end to be connected to the appliance must be an earth wire (yellow-green) at least 20 mm longer.



The manufacturer declines all responsibility *for damage to persons or things caused by the non-observance of the above prescriptions or deriving from tampering with any part of the appliance.*

8. GAS CONNECTION

Before installation, make sure that the local distribution conditions (nature and pressure of the gas) and the state of regulation of the appliance are compatible.
To connect the hob to the gas supply a flexible connection **B** is required which will enable connection to the gas inlet of the top **A**. Always place a gasket **C** between the two connections (Fig.1) and tighten the components with a tightening torque of at most 10 Nm.

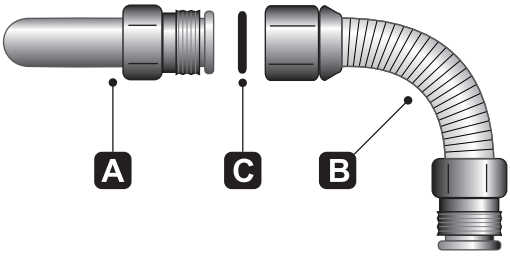


Fig. 1

Connection to the gas supply network can be made using a **rigid copper hose** or a **flexible steel hose** with a continuous wall and in compliance with the guidelines established by the standard UNI-CIG 7129.
Once the operation is complete, check the hose fittings for leaks using a soapy solution; never use a flame. The cooker hob is preset for **natural gas G20** (2H) at a pressure of 20 mbar.
For supplying it with other types of gas, see chapter "9. ADAPTATION TO DIFFERENT TYPES OF GAS".
The gas inlet connection is threaded ½" external gas (ISO 228-1).

Connection with rigid copper hose: The connection to the gas supply network must be carried out in such a way that it does not cause stresses of any type on the appliance. The connection can be made using the adapter unit **D** with double cone, always inserting the supplied gasket **C** in between. Tighten the components with a tightening torque of at most 10 Nm.
Connection with flexible steel hose: Use only continuous wall stainless steel hoses that comply with standard UNI-CIG 9891, making sure to always insert the supplied gasket **C** between the connection **B** and the flexible hose **E**. Tighten the components with a tightening torque of at most 10 Nm.

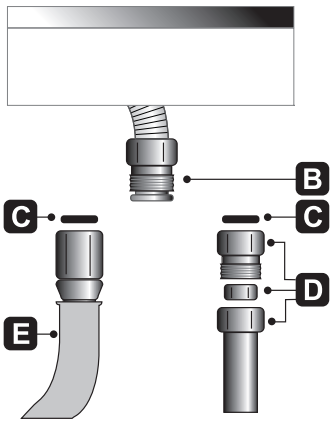
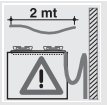


Fig. 2



Installation with the flexible hose must be carried out so that the length of the piping does not exceed 2 metres fully extended; make sure that the hoses do not come into contact with moving parts and that they are not crushed in any way.

8.1 Connection to liquid gas

Use a pressure regulator and make the connection on the gas cylinder following the guidelines established by the regulations in force.
Make sure that the feed pressure complies with the values indicated in the table at point “9.2 Burner and nozzle characteristics table”.

8.2 Room ventilation

The appliance may only be installed in permanently ventilated rooms, as specified by the standard UNI-CIG 7129 / 7131. In the room where the appliance is installed, there must be an adequate air flow to meet the requirements of normal combustion of gas and the necessary ventilation of the room itself. The air vent, protected by grilles, must be suitably dimensioned (UNI CIG 7129 / 7131) and positioned so that no part of it is obstructed, even partially. The room must be kept adequately ventilated in order to eliminate the heat and humidity produced by cooking: in particular, after prolonged use, it is recommended to open a window or to increase the speed of any ventilators.

8.3 Extraction of the products of combustion

Extraction of the products of combustion must be ensured by means of hoods connected to a natural draught chimney whose efficiency is assured or via forced extraction. An efficient extraction system requires precision planning by a specialist qualified in this area and must comply with the positions and distances indicated by the regulations. When the job is complete, the installer must issue a certificate of conformity.

9. ADAPTATION TO DIFFERENT TYPES OF GAS

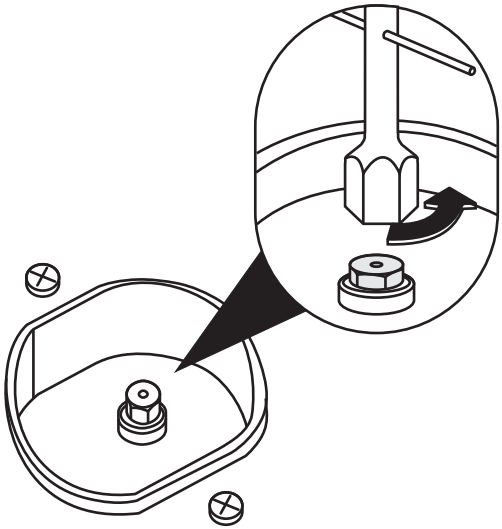
Before carrying out the following operations, disconnect the appliance from the electricity supply.

The appliance is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

9.1 Replacement of nozzles on the hob

1 Extract the pan stands and remove all the caps and flame-spreader crowns;
2 Unscrew the burner nozzles with a 7 mm socket wrench;
3 Replace the burner nozzles according to the type of gas to be used (see point “9.2 Burner and nozzle characteristics table“).
4 Replace the burners in the correct position.

The nozzles for using town gas (G110 – 8 mbar) are available from authorised service centres.



9.2 Burner and nozzle characteristics table

Rapid	**RATED HEATING CAPACITY (kW)**	**LPG – G30/G31** 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced capacity (W)	Capacity g/h G30	Capacity g/h G31
Auxiliary (1)	1.05	50	30	400	76	75
Semi-rapid (2)	1.8	65	33	500	131	129
Rapid (3)	3	85	45	800	218	214
Ultra-rapid (4)	3.9	100	65	1600	284	279

Burner	**RATED HEATING CAPACITY (kW)**	**NATURAL GAS – G20** 20 mbar	
		Nozzle diameter 1/100 mm	Reduced capacity (W)
Auxiliary (1)	1.05	72	400
Semi-rapid (2)	1.8	97	500
Rapid (3)	3	115	800
Ultra-rapid (4)	3.9	135	1600

To identify the burners on your hob, refer to the drawings in point "4. KNOW YOUR APPLIANCE".

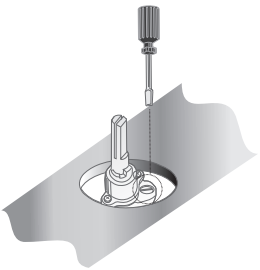
10. FINAL OPERATIONS FOR GAS APPLIANCES

After making the adjustments described above, reassemble the appliance by following the instructions in point "9.1 Replacement of nozzles on the hob" in reverse order.

After adjustment with a gas other than the preset one, replace the label on the casing of the appliance with the label corresponding to the new gas. This label can be obtained from the nearest Authorised Service Centre.

10.1 Adjusting the minimum for town and natural gas

Light the burner and turn it to the minimum position. Extract the gas tap knob and turn the adjustment screw inside or next to the tap rod (depending on the model) until the correct minimum flame is achieved. Refit the knob and verify that the burner flame is stable (turning the knob rapidly from the maximum to the minimum position the flame must not go out). Repeat the operation on all the gas taps.



10.2 Adjusting the minimum for liquid gas

To adjust the minimum with liquid gas, you must tighten the screw inside or next to the tap rod (depending on the model) fully in a clockwise direction. The bypass diameters for each individual burner are shown in the table "9.2 Burner and nozzle characteristics table".

10.3 Lubrication of gas taps

Over time the gas taps may become difficult to turn and get blocked. Clean them internally and replace the lubrication grease. **This operation must be carried out by a specialised technician.**